

ABSTRACT

Slurries of amylaceous flour from milled seed of cereals, beans, and legumes containing dispersed particles of starch-protein agglomerates are subjected to high pressure processing to obtain deagglomerated starch granules and protein. Further treatment of the deagglomerated product leads to the recovery of a novel protein-coated starch product or to the isolation of starch and protein of high purity and quality. The method greatly improves the recovery of starch during classification/separation from protein and is therefore economical. Starch reduced to individual granules, with low starch damage, low protein content, and with improved pasting characteristics, can be produced using this deagglomeration method. The protein obtained by the process has better solubility and is therefore suitable for beverage applications.